



Chefsyed

WELCOME TO MY KNIFE BUFFET MENU.

Indulge in a selection of vibrant, flavorful dishes crafted to elevate any occasion. From delightful vegan options and classic charcuterie boards to premium seafood and savory meats, our cold buffet offerings are designed to cater to every palate. Let us bring freshness, quality, and exceptional taste to your event, making it truly memorable.

info@chefsyed.com | +44 7796 778155

KNIFE BUFFET:

SELECTION OF SALADS

- 1. Greek Salad.** *(veggie)*
Cherry tomatoes, red onions, cucumber, lettuce olives feta cheese.
- 2. Mediterranean Salad.** *(vegan pine nuts)*
Roasted vegetables chickpeas basil pesto, baby spinach wild rocket.
- 3. Creamy Potatoes Salad.** *(veggie, dairy)*
Baby potatoes, scallions, chives olive oil fresh cream.
- 4. Quinoa salad.** *(vegan, gluten)*
Barley, beans, grilled pepper chilli garlic cress.
- 5. Moroccan Cous Cous Salad.** *(vegan, gluten)*
Mint, parsley, chopped tomatoes and red onion pomegranate raisins.
- 6. Prawns And Crab Salad.** *(crustacean)*
Traditional rice cooked in Indian biryani sauce with assorted vegetables served with kachumber salad.
- 7. Pasta Salad With Pesto, Baby Spinach Roasted Peppers And Black Olives.** *(gluten, pine nuts)*
- 8. Butternut Squash And Roasted Chicken Salad.**
- 9. Pasta Salad With Tuna, Sweetcorn Cherry Tomatoes, Peppers And Baby Spinach.** *(gluten, fish)*
- 10. Rosemary And Thyme Roasted Root Vegetables Chickpeas Wild Rocket And Harissa Dressing.**

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VEGAN / VEGETARIAN

1. Vegetables Spring Roll Sweet Chilli Sauce. *(vegan, gluten)*
2. Roasted Pumpkin And Spinach Roulade. *(vegan, gluten)*
3. Stuffed Red Point Pepper Quinoa Courgettes Brown Rice. *(vegan)*
4. Onion Bahji with Asian Salad. *(vegan)*
5. Roasted Tomatoes Peppers And Avocado Basil Bruschetta. *(vegan, gluten)*
6. Fusilli Pasta. *(vg, gluten, pine nuts)*
7. Black Olives Cherry Tomatoes Grilled Artichoke Basil Pesto And Cress.
8. Stuffed Grilled Aubergine. *(vegan)*
9. Chickpea Mushroom And Herbs And Tomatoes Salas.

CHICKEN / MEAT

1. Slow Roasted Chicken Supreme Rosemary And Orange Dressing.
2. And Orange Dressing.
3. BBQ Or Teriyaki Chicken Large Skewers. *(soy)*
4. Bang Bang Chicken Scallion And Mint Bang Bang Sauce. *(egg, gluten)*
5. Tagliatelle Pasta With Chicken, Wild Mushrooms Cherry Tomatoes. *(egg, dairy, gluten)*
6. Pull Chicken Brioche Roll And Cress. *(egg, gluten)*
7. Hand Made Sausages Roll Spiced Mayo. *(gluten)*
8. Yorkshire Pudding Stuff With Roast Beef And Horseradish Sauce. *(egg, gluten)*
9. Sliced Roasted Sirloin Beef Steak Horseradish Sauce. *(£3.00pp supplement)*
10. Asian Lamb Seekh Kababs Mint Sauce.
11. Beef Chili Con Carne Burrito. *(soy, gluten free)*
12. Lamb Meat Balls Pots With Wild Herbs.
13. Mini Cocktails Sausages Onion Dip. *(gluten)*

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FISH / SHELLFISH

1. Tempura King Prawns Sweet Chilli Sauce. *(gluten, crustacean)*
2. Prawns Cocktail Pots Avocado Cherry Tomatoes. *(crustacean, egg)*
3. Pan Seared Fillet Of Sea Bass Thyme Garlic Dressingor Dressed Salomon. *(fish)*
4. Pan Seared Fillet Of Sea Bass Lime And Herbs. *(fish)*
5. Smoked Haddock Fish Cakes Tartar Sauce Lemon. *(gluten free, fish, egg)*
6. Red Wine Poached Fillet Of Cod Wild Garlic And Lime Sauce.
7. Dorset Crab Meat Baguette Smoked Lime Butter. *(gluten, pine nuts)*
8. Lobster Mousse And Shrimps Sliders Pickled Cucumber And Slaw. *(crustaceans, dairy, gluten)*
9. Seafood Mix Tagliatelle Black Olives Basil Pesto Sauce. *(crustaceans, fish, mollusc, pine nuts)*
10. Smoked Salmon And Dill Cream Cheese Brioche. *(fish, dairy, gluten)*

DESSERTS

1. Vegan Chocolate Cake. *(vegan)*
2. Strawberry Moss And Fresh Fruit Pot. *(vegan)*
3. Triple Chocolate Fudge Cake. *(egg, dairy, gluten)*
4. New York Cheese Cake. *(egg, dairy, gluten)*
5. Chocolate / Strawberry Cheesecake. *(egg, dairy, gluten)*
6. Vanilla Moss And Fresh Berries Mint Jelly Pot.
7. Eton Mess Cup. *(egg, dairy)*
8. Banoffee Pie Cups. *(egg, dairy, gluten)*
9. Mango Mousse And Passionfruit Cup Else.
10. Exotic Tropical Fruit Salad. *(Vegan)*

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1. Selection Of 3 Salads 4 Buffet And Selection Of Mini Desserts.

£18.00pp

2. Selection Of 3 Salad And 5 Buffet And Mini Dessert.

£22.00 pp

3. Selection Of 4 Salads And 6 Buffets And Mini Dessert.

£25.00pp

4. Extra Salad Or Buffet Item.

£ 2.50 pp





Chefsyed

-- general conditions & payment terms --

- Submission of payment constitutes your agreement to our terms & conditions.
- Pricing is subject to change until receipt of your estimate.
- Deliveries are available Monday to Sunday subject to availability.
- Delivery charges are based on date, time and location of delivery.
- Please notify us of any allergies or food sensitivities on ordering & we'll clearly label your dishes as required.
- Payments can be made via bank transfer, cash or credit card.
- A 10% down payment is required in order to reserve the date.
- This amount will not be refunded in case of cancellation. A further 50% must be paid 2 weeks before the event date.
- The final remaining amount must be received 3 days before the event date.
- Any extra costs made during the event and not included in this signed quote.
- All prices that appear in this information kit include VAT.
- Written confirmation will be required in order to validate the Cancellation Policy. Upon Receipt of Written Confirmation.
- More than 2 weeks before the event. 100% refund (except 10% down payment).
- Less than 2 weeks, but more than 5 days before the function. 50% refund (except 10% down payment).
- Less than 3 days before the event. No refund applicable.

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Symbols for dietary considerations: Eggs - contains egg products, not suitable for egg allergies or vegan diets; Soy - contains soy, unsuitable for soy allergies; Dairy - contains milk, not suitable for lactose intolerance or dairy allergies; Fish - contains fish, not suitable for fish allergies; Gluten - contains gluten (wheat, barley, rye), not suitable for gluten sensitivities or celiac disease; Crustacean - contains shellfish (e.g., shrimp, crab), unsuitable for shellfish allergies; Molluscs - contains molluscs (e.g., clams, mussels), not suitable for mollusc allergies.